

NOTE ON VINEGAR.

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DURING a recent examination of a vinegar factory, and the analysis of the vinegar made from malted maize, the following figures were obtained :

Sample No. 1 was a vinegar prepared from germinated maize and pasteurised ; Sample No. 2, the same vinegar before pasteurisation ; and Sample No. 3, an ordinary barley malt vinegar :

	1.	2.	3.
Sp. gr.	1·019	1·020	1·013
Total solids	3·66 per cent.	3·28 per cent.	1·64 per cent.
Ash	0·36 „	0·34 „	0·36 „
Nitrogen	0·009 „	0·014 „	0·06 „
Phosphoric acid	0·02 „	0·02 „	0·05 „
Acetic acid	4·20 „	0·50 „	4·59 „
Original solids	9·96 „	10·03 „	8·52 „

The analysis and examination were carried out for the purpose of comparing vinegar prepared from malted barley with that prepared from malted maize. The manufacture of the above vinegar was carried out on the same principle as that used for the manufacture of malted barley vinegar. It will be seen that the figures for nitrogen and phosphoric acid in the vinegar made from malted maize are much

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below those generally accepted for a genuine malt (barley) vinegar, and that the figures for the extract and original solids are a good deal higher.

The conclusion is that the proteins and phosphates from malted maize are not so readily extracted by an aqueous infusion as that of malted barley.

